

TRICITY BENDIX

we'll do the homework



Operating and Installation Instructions

SB230

CONTENTS

Please refer to the sections in this leaflet as appropriate to the features on your particular model.

	Page
Warnings to Users	2
Installation	4
Before Use	4
Manual Control	4
Reversible Main Oven Door	5
The Control Panel	6
The Hob	6
The Grill	7
The Fan Oven	8
Thermal Grilling	10
Timer Control	11
Cleaning	
Cleaning the hob	14
Cleaning the grill	14
Cleaning the oven	14
Stayclean Liners	
Cooking	15
Cleaning	15
Oven Cooking Chart	16
Instructions for Cooking a Complete Meal	17
Customer Service Centres	18
Help Us to Help You	19
Before Calling a Service Engineer Checklist	20
Guarantee	21

WARNINGS - ELECTRIC COOKERS

IT IS MOST IMPORTANT THAT THIS INSTRUCTION BOOK SHOULD BE RETAINED WITH THE APPLIANCE FOR FUTURE REFERENCE. SHOULD THE APPLIANCE BE SOLD OR TRANSFERRED TO ANOTHER OWNER, OR SHOULD YOU MOVE HOUSE AND LEAVE THE APPLIANCE, ALWAYS ENSURE THAT THE BOOK IS SUPPLIED WITH THE APPLIANCE IN ORDER THAT THE NEW OWNER CAN BE ACQUAINTED WITH THE FUNCTIONING OF THE APPLIANCE AND THE RELEVANT WARNINGS. PLEASE ENSURE THAT YOU HAVE READ THE WHOLE INSTRUCTION BOOK BEFORE USING THE APPLIANCE AND THAT YOU FOLLOW THE RECOMMENDATIONS GIVEN.

THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

- This appliance is designed to be operated by adults only. Children should not be allowed to tamper with the controls or play with or near the product.
- Any installation work must be undertaken by a qualified electrician or competent person. The appliance must be installed according to the instructions supplied.
- Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.
- Do not try to move the appliance by pulling the door handles. Refer to installation instructions.
- It is dangerous to alter the specifications or modify the product in any way.
- This product should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of servicing arrangements are supplied.
- Under no circumstances should you attempt to repair the machine yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Service Centre. Always insist on approved spare parts. Details of servicing arrangements are supplied.
- Always ensure that all control knobs are in the 'off' position when not in use.
- Take great care when heating fats and oils as they will ignite if they become too hot.
- For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire.
- Do not leave utensils containing foodstuffs e.g. fat or oil in or on the appliance in case it is inadvertently switched on.
- This product has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.
- Always switch off the isolator switch at the cooker point and allow the appliance to cool before any maintenance or cleaning work is carried out.
- Only clean this appliance in accordance with the instructions given in this book.
- This appliance is heavy and care must be taken when moving it.

The grill door must be left open during grilling.

- Cookers and hobs become very hot with use, and retain their heat for a long period of time after use. You must therefore take care when using the appliance, supervise children at all times and do not allow them to touch the cooker or hob surface or be in the vicinity of the appliance until it has cooled after use.
- Ensure that all packaging, both inside and (where applicable) outside the appliance is removed before the appliance is used.
- If you use a saucepan which is smaller than the heated area on the hob the handle may become hot. Ensure that you protect your hand before touching the handle.
- Never cook directly on the hob surface without a saucepan/cooking utensil. Never place plastic or any other material which may melt on the hob surface or in the oven itself.
- Always carefully lift saucepans on and off the hob. This will prevent accidents caused by spillage and will also keep cleaning to a minimum. Similarly ensure saucepans and cooking utensils are large enough to contain foods and prevent spillages and boil overs.
- Unstable or misshapen pans are dangerous and should not be used on the hotplate as unstable pans may tip or spill and cause an accident. You must follow the recommendations for saucepans given in this book.
- For ceramic hobs - Do not use the appliance if the ceramic glass is damaged. Contact your Service Centre. Details supplied in this book.
- Do not place heavy weights on the ceramic glass.
- Always use oven gloves to remove and replace the grill pan handle when grilling. Do not leave the handle in position when grilling as it will become hot.
- Always support the grill pan when it is in the withdrawn or partially withdrawn position.
- Always ensure that all vents (where fitted) are left unobstructed to ensure ventilation of the oven cavity.
- Never line any part of the appliance with aluminium foil.
- Ensure that the anti-tip oven shelves are put in place in the correct way. (See instructions).
- Always stand back from the appliance when opening the oven door(s) to allow any build up of steam or heat to release.
- Keep feet and legs clear when opening the drop down open door. Do not allow it to "fall" open - support it using the door handle, until it is fully open.
- Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
- Do not stand on the appliance or on the open oven doors.
- Do not hang towels or dishcloths from the appliance handles. They are a safety hazard.
- Do not use this appliance if it is in contact with water. Similarly never operate it with wet hands.
- If you are unsure about any of the meanings of these warnings contact the Consumer Care Department. Telephone Number 0582 494000.

Installation

Connection to the electricity supply must be made by a competent electrician, using a suitable double pole switch. Ensure that the cooker is standing level. On some models levelling feet are fitted to accommodate uneven floors.

The cable connecting the electricity supply to this appliance must have conductors of sufficiently high cross-sectional area to prevent overheating and degradation. Six square millimeters (6.0m²) is the minimum recommended cross-sectional area. The cord should be routed away from potentially hot areas. The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate.

WARNING: THIS APPLIANCE MUST BE EARTHED

Positioning the Cooker

460 mm (18 in) models –

Allow an air gap of at least 10 mm (3/8") between the cooker and adjacent cabinets, walls, etc. This will also give extra space when moving the cooker for cleaning.

Some models have rollers fitted to the rear to assist when moving the cooker.

550 mm (21 in) models –

The cooker has adjustable feet to assist in positioning the cooker and is designed to slot-in between kitchen cabinets.

The space either side need only be sufficient to allow withdrawal of the cooker for servicing or cleaning.

It can be fitted with cabinets on one or both sides as well as in a corner setting. It can also be situated as a free-standing model.

Adjacent side walls which project above hob level, should be protected by heat resistant material, but in any case should not be nearer to the cooker than 75 mm (3 in). Any overhanging surface or cooker hood should not be nearer than 685 mm (27 in) above the hob.

Some models have rollers fitted to the rear to assist when moving the cooker.

To move the cooker, open the oven door and raise the cooker by lifting the inside top of the oven. Do not move the cooker by pulling the top compartment door or door handle.

Before Use

Record the model and serial numbers on the back of this leaflet.

Please ensure that any protective film and all packaging has been removed from the cooker before switching on.

Allow all elements to run for a short period to burn off any residue from the surfaces of the elements. If the odour emitted during the initial burning off is unpleasant, it may be necessary to open a window for ventilation.

During Use

This cooker has passed all the approved temperature and safety requirements. However, when using various parts of the cooker, certain areas may become hot.

Manual Control

If your cooker is fitted with a timer control and the oven indicator light does not glow when the oven control dial is turned on, it is most likely that the cooker is set for automatic cooking.

To return the cooker to manual operation:

For the Fully Automatic Timer Control (with start and stop knobs)

Turn the clock through 12 hours and push in the STOP knob. Alternatively turn the START and STOP knobs to the time set on the clock and allow the knobs to spring out. Then push in the STOP knob.

Or for the Delay Timer (with single control knob)

Turn the control knob to manual .

This appliance complies with the Radio Interference requirements of EEC Directive 87/308/EEC.

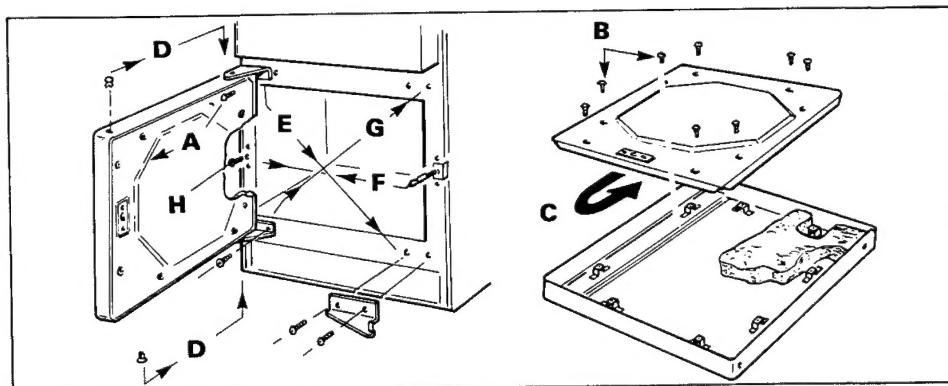
REVERSIBLE MAIN OVEN DOOR

On some models the main oven door of the cooker can be changed from left to right hand hinging, if required.

This is a reasonably simple operation if carried out in accordance with the instructions.

Vitreous Enamel Exterior Main Oven Door

1 pozi-drive screwdriver and 1 small adjustable spanner are needed.



- (i) Open door wide and support whilst removing the two screws from the top L.H. hinge bracket. Remove hinge bracket and place to one side. Having done so, the door can now be lifted off the bottom hinge pin (A).
- (ii) Remove the eight screws that secure the inner door panel to the outer door panel, and remove the inner panel being careful not to disturb the insulation material (B).
- (iii) The inner door panel can now be turned through 180°. The door latch roller assembly will then be on the opposite end of the door (L.H.). Replace and secure inner door panel to outer door panel (C).
- (iv) Remove button plugs and hinge bushes (top and bottom) and transfer positions (D).
- (v) The upper L.H. hinge bracket (already removed) should now be transferred to the R.H. lower position (E).
- (vi) Remove the door catch striker and plate from R.H. side of chassis (F). Remove blanking screw from L.H. side of chassis (H). Replace blanking screws to R.H. side of chassis. Refit door catch and plate into opposite L.H. position (Do not tighten at this stage).
- (vii) The door can now be located onto the R.H. bottom hinge and held in place while the R.H. top hinge is fitted to the door and then secured to the chassis. (The R.H. top hinge is the same hinge removed from the bottom L.H.) (G).
- (viii) Final adjustment: With the door still closed the door catch adjustment is automatic and can now be tightened from the side.

THE CONTROL PANEL

Some models have symbols on the control panel. Here is a guide to identify these:

-  Back left hotplate (where fitted)
-  Front left hotplate
-  Front right hotplate
-  Back right hotplate
-  Grill
-  Oven

THE HOB

Use of the Hob

The hotplates give rapid heat and are fast boiling. The control switches provide a very flexible control from slow simmer to fast boil. The highest number is the hottest setting. These switches have intermediate positions.

The numbers do not denote any set temperature, but after using the hob a few times no difficulty will be experienced in selecting an appropriate setting.

The control knobs can be turned in either direction to vary the heat setting; turn the control knobs to the highest setting for fast cooking.

To simmer after bringing to the boil or for slower cooking, turn the control to a lower position. Minimum setting will be required for some kinds of saucepan while other kinds will require a higher setting. The setting required to simmer also varies with the size of saucepan, the quantity of food involved and the presence of a close-fitting lid. After using the hob a few times no difficulty will be found in choosing the right setting for your saucepans.

Saucepans

For fastest, most economical cooking, we recommend pans with flat bases and close fitting lids. The saucepans should cover the hotplates as much as possible - up to 225 mm (9") diameter saucepans on a nominal 180 mm (7") hotplate. If using larger diameter pans, only use pans with ground bases. Damage may occur to the hob if large preserving pans or fish kettles are placed across two hotplates. Saucepans should be lifted onto and off hotplates and not slid on, since this may in time scratch the surface finish of the hob.

Never leave the hotplates on for long periods when not covered with a pan ... never place a utensil with a skirt on the hotplate e.g. a bucket ... never use an asbestos mat, or line the spillage tray with aluminium foil.

Any guidelines or recommendations given by the saucepan or cooking utensil manufacturer should be followed.

Special Frying Note:

For safety purposes when deep fat frying, fill the pan only one-third full of fat or oil. **Do not** cover the pan with a lid, and **do not** leave the pan unattended. In the unfortunate event of a fire, leave the pan where it is and switch **off** at the electricity supply. Place a damp cloth or correct fitting lid over the pan to assist in smothering the flames. **Do not** use water on the fire. Leave the pan to cool for at least 30 minutes.

Do not leave the fat or oil in the frying pan on the hob to store it, in case the hob is inadvertently switched on.

THE GRILL

Operation of the Grill

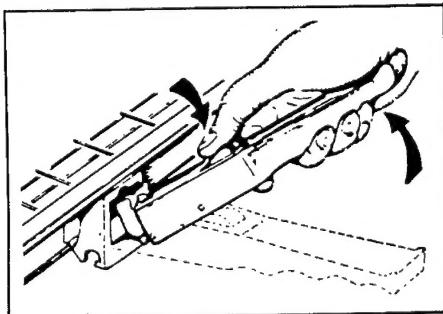
CAUTION: Accessible parts may become hot when the grill is in use. Children should be kept away.

To operate the grill turn the grill control clockwise from the 'O' position.

For grilling and toasting, the control should normally be turned to 5 for initial pre-heating of 3 minutes and then adjusted as necessary. The pre-heating may be increased to 8-12 minutes when flash grilling blue, rare or medium steaks.

The grill pan is supplied with a removable handle. To remove the handle, press the knob on the handle with the thumb, and pivot handle upwards.

Reverse this action when replacing handle.



Positioning the Grill Pan

For 460 mm (18 in) wide models - the grill pan is placed on runners in the grill compartment. For 550 mm (21 in) wide models - the grill pan is placed on the shelf, ensuring that the cut out on the underside of the handle bracket locates over the front edge of the shelf.

The runners in the grill compartment side panels provide alternative grilling positions, in addition, there is a reversible grid within the pan. When toasting bread we suggest that the top runner position is used with the grid in either position. This is dependent on the thickness and freshness of the bread and the grid position must be adjusted to suit.

Do not line the grill pan or grid with aluminium foil. It is advisable **not** to leave food, i.e. fat or oil in the meat pan, grill pan or in a fry pan in or on the cooker, in case the cooker is inadvertently switched on.

THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING.

The pan may be stored in this compartment with the handle removed.

THE FAN OVEN

1. The oven door should be opened by pulling at the top and closed with a gentle push.
2. Before switching the oven 'ON' arrange the shelves in position. There are up to three shelves provided to allow for bulk baking on a maximum of three levels at any one time. The even heat distribution in the oven allows most dishes to be cooked equally well on any shelf position. The shelf positions are numbered from the bottom upwards.
3. It is recommended that when baking larger quantities, and all three shelves are being used, the shelves should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.
4. If cooking only one or two dishes it is preferable that they are placed centrally on separate shelves. This gives better heat distribution and more even cooking.
5. The shelves have an anti-tilt device fitted which is effective provided the shelves are fitted with the straight rods uppermost and the forms to the back of the oven.
6. Generally, lower oven temperatures are required when cooking in the fan oven than conventional ovens. A guideline is to reduce the temperature by 20-25°C when using recipes from general cookery books, or check with the temperature recommendation for a similar recipe in the Tricity Cookery Book supplied with the cooker.
7. To operate the fan oven, turn the control to the required temperature. The oven indicator light will glow until the oven has reached the desired temperature and then go out. It will cycle ON and OFF during the cooking time, showing that the temperature is being maintained. The oven fan will operate continuously while the oven control is set at a temperature.
8. The oven is vented through the back of the cooker. Under certain conditions steam will be visible from the vent. This is quite normal and prevents an excessive build up of steam which would otherwise occur inside the oven.
9. The use of oven thermometers are not recommended as they do not give accurate temperature readings and, therefore, can give misleading information.
10. DO NOT line any part of the oven with aluminium foil.

Important Note: Baking trays or oven dishes should not be placed directly against the grid covering the fan at the back of the oven.

About Condensation and Steam

When a kettle boils it produces steam, similarly when moisture in food inside the oven is heated, steam is produced.

The oven is vented to allow the steam to escape and prevent excessive build-up inside. If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense the produce water droplets. It may be necessary to wipe over the cooker occasionally to remove any droplets of water. This is quite normal and is not caused by a fault on the appliance.

Surfaces in close contact with the oven vent should be regularly wiped to reduce soilage and discolouration from cooking vapours.

Heat Transfer Between Ovens

When the main oven is in use there will be some transfer of heat into the grill compartment. The heat can be used to keep food warm or to warm plates. Oven gloves may be required for handling dishes warmed in this way.

Heat transfer does not effect normal cooking operations.

Defrost Feature

The Fan Oven has a defrost facility marked on the control dial by the ***** symbol. When the control is set to this position, the fan oven operates with the fan only switched on, i.e. without heat or neon indication. This enables some foods to be defrosted more quickly than conventional methods due to the fast circulating air in the oven, although the actual speed of defrosting will be determined by the ambient temperature.

The types of foods suitable for thawing without heat are delicate frozen foods to be served cold, such as fruit, cream, fresh cream or butter-cream filled cakes and gateaux, cakes coated with icings, frostings or chocolate, cheesecakes, quiches, pastries, biscuits, scones, bread and other yeast products such as doughnuts, buns and croissants, etc.

Faster defrosting of bread and plain cakes may be carried out with heat, using the lower temperature settings, (80 - 90°C) on the oven control, although the food may go stale more quickly if thawed in this way. Small cooked pastry items, e.g. tarts, pies, sausage rolls and mince pies can be heated through without thawing first. Place into a cold oven set at 190/200°C for 20-40 minutes, depending on the quantity, size and required serving temperature.

It is normally preferable to thaw fish, meat and poultry slowly in the refrigerator. However, this process can be accelerated by thawing in the fan oven without heat using the defrost feature:-

Small or thin pieces of frozen fish such as fish fillets, frozen peeled prawns, or meat items, cubed or minced meat, sliced meats such as liver, thin chops, steaks, etc will be defrosted in 1-2 hours. The frozen food should be placed in a single layer where possible and if necessary turned over halfway through the defrosting process.

Joints of meat and poultry **MUST BE THAWED THOROUGHLY BEFORE COOKING.** A 1½kg (3lb) oven-ready chicken may be thawed in approximately 5 hours using the defrost feature and the giblets must be removed as soon as possible during the thawing process.

These methods of defrosting meat and poultry using the fan oven are only applicable for joints up to 2kg (4lb) in weight and **ALWAYS COOK THOROUGHLY, IMMEDIATELY AFTER THAWING.**

A medium size casserole or stew can be thawed without heat using the defrost feature in 3-4 hours. However, if time is short, the casserole may be reheated without thawing first. Place into a cold oven set at 180/190°C for 1¾-2¼ hours, depending on the size and shape of the container. It will be necessary to stir or break up the contents during the heating process.

NOTE

Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.

THERMAL GRILLING IN THE FAN OVEN

(Using the grilling grid provided)

Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling.

Kebabs, fish, chops and sausages may be thermal grilled in the fan oven using the special grid where provided. Varied and/or bulk loads of food such as chicken portions or mixed grill may be successfully cooked. This would require constant attention if grilled conventionally but since the food is heated from all round by the hot, circulating air, this is unnecessary; very little or no attention is required.

When more than one load of food is required for grilling it is generally more economical to thermal grill in the fan oven. By utilising the oven to cook the rest of the meal at the same time further savings may be made.

Alternative textures and flavours can be developed and as cooking times are less critical when thermal grilling, foods do not spoil or burn so quickly. In addition, as there is no radiant heat, the cooking process is more gentle with less splattering of fats/juices from the food.

The Grid

Supplied with the cooker is a specially designed grid for use when thermal grilling. The grid fits into the grill pan provided. Food is placed onto the grid and the hot air circulates around the food. Vegetable accompaniments such as mushrooms, tomatoes and thinly sliced potatoes may be cooked in the roasting tin underneath the grid, remaining moist from the juices dripping from the meat above.

Cooking Temperatures

200°C should be used for most thermal grilling. A lower temperature of 170°C-180°C is recommended when cooking more delicate items such as fish fillets or when utilising the rest of the oven to cook a pudding. Most thermal grilling can be carried out from a cold start. It is only

necessary to preheat the oven if cooking steaks when the grill pan and grid should be left in the oven during the preheated period. Only steaks which are required medium or well done should be cooked by thermal grilling. Rare steaks should be cooked conventionally under the radiant grill.

Cooking Times

Food generally takes a little longer to cook when thermal grilling in the fan oven compared with conventional grilling. However, the advantage is that larger loads can be cooked at the same time.

A general guide to cooking times is given below but these times may vary slightly depending on the thickness and quantity of the food.

200°C	Chops – pork/lamb	35-45 min
	Sausages – large	25-30 min
	Steaks – medium/well done	15-20 min
	Chicken Portions	35-45 min
	Beefburgers	15-20 min
170-180°C	Fish – small whole fish, ie trout or fillets	10-15 min
	Bacon	35-40 min
	Liver	35-40 min
	Sausages – small	35-40 min
	Kidneys	35-40 min
	Toasted Sandwiches	15-20 min

Below are recommendations for cooking a breakfast and mixed grill by thermal grilling when the grid is fitted.

Breakfast: Oven Temp: **200°C** Time: **20 min**

Tomatoes, Mushrooms, Toast, Chipolata Sausages, Bacon

- 1 Halve the tomatoes and place in the meat tin with the mushrooms.
- 2 Spread slices of bread on both sides with either butter or white fat.
- 3 Place the grid in position. Cover with bread, sausages and bacon rashers.
- 4 Thermal grill.

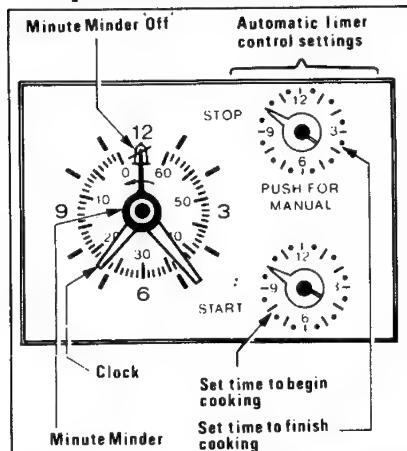
Mixed Grill: Oven Temp: **200°C** Time: **20 min**

Tomatoes, Banana, Streaky Bacon, Mushrooms, Liver, Kidneys, Lamb Chop, Chipolata Sausages

- 1 Halve the tomatoes. Quarter the banana and wrap in bacon.
- 2 Place tomatoes, banana and mushrooms in the meat tin.
- 3 Place the grid in position, cover with liver and kidneys both wrapped in bacon, lamb chops and chipolatas.
- 4 Thermal Grill.

TIMER CONTROL

Fully Automatic Timer



(Horizontal version illustrated but timer may be mounted vertically).

This timer will automatically switch the oven on and off at the selected 'start' and 'stop' times.

It also includes a clock and minute minder.

Clock

The clock will operate even if the automatic control is not being used. If the cooker is switched off at the wall control panel, the clock will stop. It will start as soon as the cooker is switched on again. To set the correct time of day, push in and turn the clock knob until the hands indicate the right time.

Minute Minder

The minute minder gives an audible reminder for any period of cooking up to 60 minutes. It is not part of the automatic control.

To set, do not push in, but turn the knob in the direction of the arrow until the pointer reaches the desired time period. At the end of the set period, a continuous buzz will be heard. To cancel, turn the clock knob to the 'off' position (indicated by the bell symbol ).

Automatic Cooking

When the main oven is set on the timer control, the grill can be operated manually.

Notes

- A. The delay time plus the cooking period must not exceed 11½ hours.
- B. Although the automatic timer control and minute minder operate within limits which ensure excellent cooking results, their accuracy is subject to a small variation in the set cooking period. The electric clock keeps accurate time.

Setting the Timer Control

Follow these simple steps:

A. TO SET THE TIMER TO SWITCH 'ON' AND 'OFF' AUTOMATICALLY

OPERATION

NOTES

1. Make sure the electricity supply is switched ON.

2. Place food in oven.

3. Check that the clock shows the correct time of day. Adjust if necessary. *Push in and turn clock knob clock-wise or anti-clockwise as required.*

4. Set the STOP time. *Push in and turn the STOP knob in either direction until the pointer is at the time you wish the food to STOP cooking.*

5. Set the START time. *Push in and turn START knob in either direction until the pointer is at the time you wish the food to START cooking.*

6. Set the oven control to the required temperature. *The oven indicator light should be OFF.*

When the automatic timed period starts, the oven thermostat light will cycle on and off as usual.

B. TO SET THE TIMER TO SWITCH 'OFF' ONLY

Follow Points 1-3 previously, then:

4. Set the STOP time. *Push in and turn the STOP knob in either direction until the pointer is at the time you wish the food to STOP cooking.*

5. Override the START time. *Push in the start knob slightly. DO NOT TURN. Allow to spring out.*

6. Set the oven to the required temperature.

To Return the Cooker to Manual Operation

Follow the steps below to ensure that after use the oven is returned to manual, otherwise it will **not** operate.

Turn oven control to off position '0'.

Push in STOP knob.

Turn the oven controls on to check that the ovens operate manually.

The thermostat lights will come on.

Turn the oven controls OFF.

No indicator lights should operate.

Note: During manual use of the oven the start clock will rotate with the time of day.

To Cancel the Timer

If there is any doubt that the timer is set for automatic cooking and the oven will not switch on manually:

1. Turn START knob to the time of day, indicated on the clock.
2. Turn the STOP knob to the time of day, indicated on the clock.
3. Push in STOP knob lightly.
4. The oven should now be operating manually.
5. Turn oven control OFF.

The knob will pop out and the oven indicator light will come ON.

The knob will pop out and the oven indicator light will go OFF.

DO NOT TURN.

The oven indicator light should be ON.

CLEANING

THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF BEFORE CLEANING

All exterior surfaces are hard wearing, easily cleaned and impervious to all normal heat and spillage encountered during cooking. Vitreous enamel can be chipped by a hard blow and reasonable care should be exercised. The exterior surfaces including the oven doors should be cleaned using a little liquid detergent in hot water, and polished with a soft cloth.

Cleaners which contain bleach should not be used as they may dull the surface. Harsh abrasives may also affect the finish and should not be used. When removing parts of the cooker for cleaning, we recommend that they are not subjected to thermal shock, i.e. do not plunge a very hot grill pan or meat pan into warm or cold water.

Note:

Before using any proprietary oven cleaner, ensure that it is suitable for application on polished surfaces e.g. chromium, anodized aluminium, stainless steel, vitreous enamel. Certain cleaners may have an adverse effect.

Cleaning the Hob

The chromium plated hotplate trims may be removed for cleaning, but the hotplate spider supports should not be removed.

Spillage will pass through the open spiral radiant hotplate elements and drain away to the coolest part of the spillage tray below. The spillage tray can be removed for cleaning by sliding it out from beneath the hob. Remove obstinate soilage with a soap impregnated steel wool pad. Non-abrasive cleaners may be used on the hob to remove obstinate marks.

Cleaning the Grill

It is essential to keep the underside of the removable vitreous enamel grill deflector absolutely clean. After grilling, thorough cleaning of the surface with a soap impregnated steel wool pad is advised.

The deflector can be removed by opening the grill compartment door without lifting the hob. Clean the grill pan in a similar manner. The grill pan grid should be washed using hot soapy water and a soft cloth. Dishwasher cleaning is not recommended.

When replacing the grill deflector make sure it is in position immediately above the grill element, with the front lip down.

Cleaning the Oven

If 'STAY CLEAN' panels have been fitted to this oven, instructions for cleaning these panels are given under 'Care of Stay-Clean'.

Vitreous enamel may be cleaned using normal oven cleaners.

Oven shelves if heavily soiled will wipe clean if first soaked in hot soapy water.

Note:

If aerosol cleaners are used on any parts of the cooker the manufacturers' instructions must be followed, and it is recommended that all parts are well rinsed afterwards. AEROSOL CLEANERS MUST NOT BE USED ON 'STAY-CLEAN' LINERS, AND MUST NOT BE ALLOWED TO COME INTO CONTACT WITH THE ELEMENTS AS THIS MAY CAUSE DAMAGE.

STAY-CLEAN LINERS

Care of Stay-Clean

Cleaning of the 'Stay-Clean' surface is initiated by an inclusion of special oxides in the enamel; these are activated when the temperature of the oven is raised, and aided by oxygen, result in the soilage i.e. food splatter and grease being destroyed. The linings clean themselves during normal roasting and baking.

As cleaning may be improved by exposure to a higher temperature, it may be necessary to run the oven at maximum temperature for an hour or two per week. The 'Stay-Clean' panels should not be immersed in water and manual cleaning is not advisable. Do not use soap impregnated steel wool pads, aerosol cleaners, or any abrasive cleaners as these may damage the surface of the panels. Slight discolouration may occur in time, together with polishing of the surface finish by the oven shelves but this will not affect the cleaning properties of the panels.

In order to ensure that the liners retain their Stay-Clean properties and give years of excellent service, it may be worthwhile understanding the following points:-

Cooking

To minimise oven soilage

1. Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.
2. Use minimal, if any, extra cooking oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.

3. It is not necessary to add water to the meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking - even at normal temperatures as well as causing condensation.

4. Covering joints during cooking will also prevent splashings onto the interior panels; removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially will benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.

5. Do use (where supplied) the trivet in the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splattering onto the Stay-Clean liners.

Cleaning

1. The linings will clean themselves during normal roasting and baking. It is important to ensure that a build up of soilage does not occur as excessive soilage can prevent the Stay-Clean properties of the catalytic enamel from working.

2. After roasting, always check the Stay-Clean liners for soilage. If baking between roasts, this will assist in the cleaning of the liners.

3. As cleaning is improved by exposure to a higher temperature, it will be necessary to run the oven at maximum temperature for an hour or two per week or after each roast.

4. The panels which are directly next to the oven elements reach higher temperatures and clean more readily. It may be necessary to expose the roof or back panel, where fitted, to a radiant grill element to assist in burning off excessive soilage. This is not normally necessary but is worth remembering if required.

OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperature by 10°C to suit individual preferences and requirements.

Note:

Shelf positions are counted from the bottom of the oven.

FOOD	MAIN OVEN	
	SHELF POSITIONS	COOKING TEMPERATURE °C
Biscuits		180-190
Bread		210-220
Casseroles		130-140
Cakes: Small and Queen	Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is in use	160-170
Sponges		160-170
Madeira		140-150
Rich Fruit		130-140
Christmas		130-140
Meringues		90-100
Fish		170-190
Fruit Pies and Crumbles		190-200
Milk Puddings		140-150
Pastry: Choux		190-200
Shortcrust		
Flaky		
Puff		
Plate Tarts		180
Scones		210-220
Roasting: Meat and Poultry		170-180

INSTRUCTIONS FOR COOKING A COMPLETE MEAL IN THE MAIN OVEN

Many people today like to cook meat at comparatively low temperatures. When these lower temperatures are used the joint is often more tender; also there is very little splashing of fat onto the oven interior during cooking. When a 'Full Meal' including a joint, roast potatoes, fruit pie and Yorkshire Pudding is required, cooking times may vary slightly according to the thickness of the joint and how 'well done' one likes the meat and potatoes etc. Slight temperature adjustment may be necessary. We hope this will prove to be a useful guide to your new cooker.

Roast Beef, Roast Potatoes, Yorkshire Pudding, Apple Pie

Preparation

Beef	1½kg (3 lb)	Arrange in the roasting tin.
Potatoes	600g (1½ lb)	Brush with melted fat or oil, sprinkle with salt and arrange around joint.
Yorkshire Pudding	250 ml (½ pt) pouring batter	Mix together 100g (4 oz) p flour and a pinch of salt. Gradually mix in a beaten egg and 250 ml (½ pt) milk until smooth.
Apple Pie	300 g (12 oz) 1 kg (2 lb)	Shortcrust pastry; Prepared fruit. Sugar to taste. Place fruit and sugar in 1 litre (2 pt) oval pie dish and cover the fruit with rolled out pastry.

Cooking

Pre-heat oven to 220°C

Arrange Beef, Potatoes and Apple Pie in the oven as follows:

Beef and Potatoes	Shelf position 1
Apple Pie	Shelf position 4

Cook at 170°C for approximately 50 minutes.

Remove pie and raise temperature to 200°C. Place potatoes around meat and cook for 10 minutes before heating 25g (1oz) lard in a 23 cm (9 in) square tin for approximately 5 minutes on shelf position 4. Pour in Yorkshire Pudding batter. Cook for 45 minutes approximately.

TOTAL COOKING TIME APPROXIMATELY: 1 hour 30 minutes.

These instructions are a guide only and should be altered to suit individual requirements. If the joint is preferred very well cooked we suggest allowing an extra 15-30 minutes cooking time after removing the pie and before cooking the Yorkshire Pudding.

TRICITY BENDIX SERVICE CENTRES

Requests for Service should be made to your nearest Tricity Bendix Service Centre. (See list below).

ABERDEEN DD, IV, KW, AB, PH	0224-696569	Tricity Bendix Service 8 Cornhill Arcade, Cornhill Drive, Aberdeen AB2 5UT
ALTHAM-Manchester SK, M, BL, OL, BB, LA, FY, PR, WN2, WN3, WN4, WN7	0282 74621/2 3/4	Tricity Bendix Service PO Box 19 Altham Lane, Altham, Accrington, Lancs BB5 5XY
BELFAST BT	0232 746591	Tricity Bendix Service Unit C3, Edenderry Ind. Estate, 326 Crumlin Road, Belfast BT14 7EE
BIRMINGHAM WR, DY, B, WV TF, ST, WS, SY	021 358 7076	Tricity Bendix Service 8 Lammermoor Avenue, Great Barr, Birmingham B43 6ET
BRIGHTON BN, RH	0273 694341	Tricity Bendix Service 31 Bristol Gardens, Kemptown, Brighton BN2 5JR
BRISTOL (BA, BS, SN, TA)--- (TQ, EX, TR, PL)---	0272 211876 0626 65909	Tricity Bendix Service 3 Waring House, Redcliffe Hill, Bristol BS1 6TB
CANVEY ISLAND RM, CM, SS, CO, IG	0268 694144	Tricity Bendix Service 2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY
CARDIFF CF, HR, LD, NP, SA	0222 460131	Tricity Bendix Service Guardian Industrial Estate, Clydesmuir Road, Tremorfa, Cardiff CF2 2QS
GLASGOW DG, KA, ML, G, PA, KY, EH, TD, FK	041 647 4381	Tricity Bendix Service 20 Cunningham Road, Clyde Estate, Rutherglen, Glasgow G73 1PP
LEEDS S, DN, HU, YO, WF, HX, HD, LS, HG, BD	0532 608511	Tricity Bendix Service 64-66 Cross Gates Road, Leeds LS15 7NN
LEICESTER (LE, DE, CV, NG, LN, PE)--- (IP, NR)---	0533 515131 0603 667017	Tricity Bendix Service 10-12 Buckminster Road, Leicester, LE3 9AR
LIVERPOOL CW, CH, LL, L, WA, WN5, WN6, WN8	051 254 1724	Tricity Bendix Service Unit 1, Honey's Green Lane, West Derby, Liverpool L12 9JR
LONDON (NORTH) E, EC, WC, N, NW, W, EN	081 443 3464	Tricity Bendix Service Enfield Centre, 2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY
LONDON (SOUTH) SE, SM, CR, BR, SW1-SW20	081 658 9069	Tricity Bendix Service 127 Croydon Road, Beckenham, Kent BR3 3RA
LONDON (WEST) AL, CB, LU, MK, SG, WD, HA, UB TW	081 965 9699	Tricity Bendix Service London West Centre, 2-4 Sandhurst King Road, Canvey Island SS8 0QY
NEWTON AYCLIFFE CA, DL, DH, NE, SR, TS	0325 301400	Tricity Bendix Service PO Box 40 Aycliffe Industrial Estate, Newton Aycliffe, Co. Durham DL5 6XL
OXFORD GL, HP, NN, OX, SL, RG	0993 704411	Tricity Bendix Service Suite 3, Windrush Court, 56A High Street, Witney OX8 6BL
PORTSMOUTH BH, DT, PO, SO, SP, KT, GU	0705 667411	Tricity Bendix Service Lamberline Road, Hilsea, Portsmouth PO3 5JJ
TONBRIDGE CT, DA, ME, TN	0732 357722	Tricity Bendix Service 61-63 High Street, Tonbridge TN9 1SD

HELP US TO HELP YOU

Please determine your type of enquiry before writing or telephoning:

1. SERVICE/REPAIR

In the event of your appliance requiring service or repair Tricity Bendix have an arrangement with Electrolux Group Service.

Before calling out an Engineer, please ensure you have read the details under the heading 'Before Calling a Service Engineer' and have the model number and purchase date to hand. The telephone number and address for service is detailed on the list headed 'Customer Service Centres'.

PLEASE NOTE that all enquiries concerning service should be addressed to your local Customer Service Centre.

2. CONSUMER CARE

FOR GENERAL ENQUIRIES concerning your Tricity Bendix appliance, or further information on cooking, cooling or washing equipment, you are invited to contact our Consumer Care Department.

You are invited to contact us by letter or telephone as follows:

Consumer Care Department
Tricity Bendix Limited
99 Oakley Road
Luton
Bedfordshire LU4 9QQ

Tel: (0582) 494000

BEFORE CALLING A SERVICE ENGINEER

We strongly recommend that you carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one, which you can solve yourself without the expense of a Service call. If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the appliance is under guarantee:

Problem

The cooker does not work

Solution

- (i) check that it is switched on at the control panel.
- (ii) check that the main cooker fuse is working.
- (iii) check that the oven is set for manual operation. See instructions page.

The oven indicator light does not come on and the oven does not heat up

- (i) Check with the instructions that the oven timer is set for manual cooking and is not left on an automatic setting.

The timer control does not work

- (i) check that the operating instructions are being followed, particularly when setting an automatic programme and returning the cooker to manual operation after automatic use. See instructions.

The hotplates are slow to boil

- (i) check that the recommended saucepans are being used. See instructions

The hotplates simmer inadequately

- (i) check that the recommended saucepans are being used. See instructions

The oven temperature is too high or too low

- (i) check that the temperatures recommended in this Instruction book are being followed. Be prepared to adjust the temperature up or down by 10°C to achieve the result you want.

The oven is not cooking evenly

- (i) check that the cooker is level. (see Installation instructions)

The side opening oven door will not stay open properly.

- (i) check that the oven is level. (see Installation instructions).

GUARANTEE

This Guarantee is offered to you as an extra benefit and does not affect your legal rights.

Tricity Bendix products are carefully designed, manufactured and inspected, in consequence, we undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free-of-charge.

The Company does not accept liability for defects arising from neglect, misuse, or accident.

These are certain conditions which may invalidate this guarantee:

- a) It is dependant upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions within the United Kingdom or the Republic of Ireland.
- b) Service under the guarantee must be carried out by a Tricity Bendix service representative or authorised agent.
- c) The guarantee may be invalidated by unauthorised repair or modification of the appliance.

Proof of the date of purchase will be required before service under guarantee is provided.

Addresses or telephone numbers for service requests are detailed on the list headed 'Customer Service Centres'.

MAKE AND MODEL NO.	SERIAL NO.	DATE OF PURCHASE

IMPORTANT NOTICE

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This handbook is accurate at the date of printing, but will be superseded and should be disregarded if specifications or appearance are changed.

TRICITY BENDIX
we'll do the homework

Tricity Bendix Limited, 99 Oakley Road, Luton, Beds, LU4 9QQ.

PART NO: 3111536-00
REF NO: GBJ/92/05/FTB